

## STORIES WERE FALSE

Harry Lehr Never Entered in Honor of Monkey.

## OTHER REPORTS UNTRUE

Is One of the Most Popular Men at Newport.

New York, July 13.—The New York World says:

Mr. Harry Lehr, well-known as an active social leader at Newport, appeals for justice.

He complained to a World correspondent the other day that he is being persecuted by "false, absurd and malicious newspaper reports." He denied that he recently organized a dinner party in honor of Joseph Lehr's pet monkey, at which a number of well-known society folk were said to have been present.

He also denied that he had arranged a lawn party at which the star attractions were the pet dogs of number of well-known men and women residing in Newport.

Mr. Lehr and his friends are very indignant at the charges and he attempts to hold his own by ridiculing the publication of untrue stories concerning him. They even go so far as to assert that there is a newspaper "conspiracy" against him.

Mr. Lehr himself is discussing with a World correspondent the many stories circulated about him and with manifest earnestness that would appeal to the owners of New York newspapers to protect him from the attacks.

"And if the newspapers still persist," he declared, "not with excitement, I fear I shall be compelled to leave America and reside abroad forever."

Mr. Lehr's anger at the stories with which his name has been associated was inspired by the recently widely discussed report that he had arranged a dinner in honor of Mr. Joseph Lehr's pet monkey.

According to the published reports this function occurred at Adelphi, the villa occupied by Mrs. Lehr, in Bellevue avenue, on June 23. The dinner to the monkey was said to have been the joint inspiration of Mr. Lehr and Mrs. Stuyvesant Fish, both of whom have been credited with many novel forms of entertainment for the diversion of the polite set at the Rhode Island resort.

The monkey, it was said, had been taken to a Newport tailor and fitted with a cardinal colored cloth suit, trimmed with black braid and brass buttons skillfully constructed to conform to the eccentricities of monkey anatomy.

The dinner was said to have occurred at 3 o'clock in the evening, and the monkey to have conducted himself with becoming decorum.

The story of the alleged dinner was telegraphed unfavorably, as indicating the extravagance of Newport folk in providing entertainment for their guests. Mr. Lehr, who was credited with having arranged the details of the function and "with" having successfully carried it out, was highly indignant when the newspaper stories of it were called to his attention by the Newport correspondent. He made a direct and emphatic denial of the story.

"I am," said Mr. Lehr, "a plain, ordinary citizen. I have a happy home and am welcome at all the cottages of my friends. I am not looking for newspaper sensations. Mrs. M. O. Wilson, daughter of Mrs. William Astor, and Mrs. Stuyvesant Fish were my guests on the night the malicious reports say I gave a dinner to Mr. Lehr's monkey. These reports are intended to injure my standing."

"I, a young man with a future before me, have been humiliated by newspaper accounts of my dinner at Newport."

"Please state that I am a gentleman and have no intention of ever giving dinners to dogs or monkeys. Can you assure me that my distorted statement will be printed? I fear not. The World will not think that I am in earnest."

The World correspondent assured him that his denial would be duly printed.

Mr. Lehr, continuing, said: "Say to the World that I have never had any fancy dressings with monkeys and that I have never worn bumpers. I am here to spend the summer with my wife. I don't propose to be made the butt of the newspapers."

"I am a gentleman and expect to be fairly treated by the press, but the story of the monkey humiliates me and my honored wife."

"I am a young man and I cannot afford to have my friends think that I am a fool. You newspaper men are making a mistake by holding me up to ridicule. I have no redress, because the newspaper stories are not libelous. Come and see me when again when you want news."

On the strength of which, The World, which desires to see fair play extended to all persons, sent a staff correspondent to Newport to see Mr. Lehr. Mr. Lehr had just returned from driving his automobile along Bellevue avenue. He came to the door of his residence, Adelphi, in response to a card and stood in the doorway on the third step a fine three-story building from the drive.

It was 1 o'clock in the afternoon, and Mr. Lehr was sitting in a fine-fitting, chocolate-colored suit of clothes, with thin pin-point white stripes. He wore a high white turn-down collar and a white handkerchief tucked into a dark blue waistcoat. He was looking straight back from the peak of his head. He stood on the top step, his bare shoulders and face, wrinkled with excitement at the time, outlined against a heavy twilight that hung on the rear wall of the hallway.

When the representative of the World explained that he wished to give Mr. Lehr an opportunity to deny categorically the various stories printed about him during the last year or so, which he had declared to be absurd and malicious, Mr. Lehr, undisturbed with intense and almost dramatic earnestness:

"Oh, why, oh, why will the papers not let me alone for the twelve part of an instant. Why should I be persecuted in this way by silly stories or be called upon by the newspapers to deny them? My friends know that they are not true."

"But The World has been given to understand," said a correspondent, "that

you desired to deny specifically some of the stories published about you. The World offers you its columns to do so. It will print anything that you may care to say."

"I will not be interviewed," broke in Mr. Lehr with intense intensity, "which was evidenced by the expression of his excited expression on his face and the gesture of emphasis with which he accompanied his words. 'I do not care to say anything. I will not say anything. I am living here quietly with my wife and among my friends. What I do of the functions with which I am connected, or which occur at my home, are of no concern to the newspapers. I am not a public official or a public character.'"

"That is just the view the World takes of the matter. If you as a private citizen object of the publications of these stories about you, The World will be glad to publish your protest."

"Well, if you have one spark of generosity, you will ask the newspapers to leave me alone. I am humiliated and distressed by the persistency with which these false reports appear. I do not give dinners to dogs or monkeys. I do not know who inspires such reports."

"It is my intention to appeal to some of my friends who own newspapers to be spared from these persecutions and attacks. If the newspapers persist in publishing stories of a malicious character I fear I shall be compelled to leave America and take up my residence abroad. I do not want to deny any of these silly stories. I want the newspapers to let me alone and I ask you to make known my desire."

Some of Mr. Lehr's friends, including members of some of the Astor, Vanderbilt, Fish, Wilson, Gould, Dyer, Harriman, Belmont and nearly all of the leading families of Newport, are quite as eager in defending Mr. Lehr from the malicious attacks upon him as he himself.

One of Mr. Lehr's most intimate friends from New York, intimating the other day in discussing the matter with the World correspondent that some of those to whom Mr. Lehr has not been so nice in social matters as they would like have organized a conspiracy to secure the publication of newspaper articles intended to ridicule and humiliate him.

If such a conspiracy does not exist, however, the promoters of it are operating with the greatest secrecy and their identity would be difficult to establish. Mr. Lehr's declaration that he might be forced to leave the United States and reside abroad if the attacks upon him are not stopped is not regarded as an idle threat. He is said to have seriously discussed with a number of his friends the advisability of removing to London.

Mr. Lehr and his talented wife, who was Mrs. Harlow, are very popular among the exclusive set of the English aristocracy and would be cordially welcomed should they decide to make their permanent residence in London.

It is believed by Mr. Lehr's friends that his protest against the publication of stories about himself which he declares to be false and ridiculous and his appeal for justice, now published in the World for the first time, will have the effect of stopping the circulation of such undesirable reports.

In the meantime the leaders of Newport society are the most active and earnest in their championship of Mr. Lehr. Some of his admirers have gone so far as to suggest his elevation to public office. It is not considered among them improper for a social leader to accept a nomination for office, and so it is not improbable that as soon as Mr. Lehr becomes a property owner in Newport he will be asked to "take the English way" for the "Lafayette."

If he does not aspire to office his friends predict that he will carry Newport by a very large majority, which itself will be a sufficient answer to what they brand as calumnies circulated about him.

## CHOKED THE CANAL.

Harvey's Canal Was Filled With Millions of Buffaloes.

New Orleans, July 13.—Harvey's Canal is all right now and once more navigable, for the Mississippi river has been used to flush it and sweep the fish back into the Gulf of Mexico.

It was high time, for the canal, which is just across the river from New Orleans, was so filled with dead buffalo fish that a pestilence was threatened.

Millions of buffaloes swim into Harvey's Canal on the night of July 2 to escape the salt water which had been driven into the lake and bayous along the coast by prevailing strong southeast winds. The buffaloes cannot live in salt water. To get away from a they entered Harvey's Canal in such numbers that steamers had the utmost difficulty in making any progress.

The buffaloes—weighing about twenty pounds each—were so thick in the water that they clogged the paddle wheels of the steamboats.

Hundreds of thousands of them were killed by the boats and millions more died. The canal became clogged with the dead fish and the pollution drove people from their homes in Jefferson Parish, in which the canal is situated.

Many hundreds of negroes were employed to throw the dead fish from the canal with pitchforks, and carloads of lime were used to cover the heaps on the banks, but there was no relief. Then on Tuesday night the Jefferson Parish authorities, the President of the State Board of Health and the New Orleans Port Commissioner held a conference and decided to cut through the levee separating the Mississippi river from the canal. The Mississippi water was much higher than the canal, and so when the cut in the levee was made the river water rushed through the canal and carried the dead fish into the Gulf.

The cost of cutting through the levee and repaving it is several thousand dollars, but it had not been done a pestilence would have fallen on this city.

This plague of buffaloes is the most remarkable occurrence of the kind within the memory of anyone here. Schools of buffaloes sometimes come up into the canal during the spawning season. But the spawning season ended the latter part of the spring and even at that time no one has ever seen such a vast number of buffaloes in such a restricted space.

While the buffaloes are eaten by negroes, it is not considered palatable fish by white people. It has a soft and mushy flesh and a great number of bones. Its mouth is that of a mullet, and other mullet-like and round. It feeds by sucking along the banks or bottom of lakes and streams.

In winter the buffaloes will sell for five cents a pound. Negroes would rather eat it than soft-shelled crabs. It is bought by dealers and shipped to Texas. Nobody knows what happens to it in Texas. It may be served up as sheep-head or trout. That is one of the mysteries of the darkest restaurants of Texas.

## Eagle Table and Kitchen

Suggestions What to Eat And How to Prepare Food.

These articles on the necessary abstinence of food are carefully selected and based on the latest scientific information derived from actual experience. First Volume—Conducted by Lida Ames Williams, Marquette Building, Chicago. To whom all inquiries should be addressed. All rights reserved by Manning Co., Chicago.

## CHEESE DISHES IN HOT WEATHER

Cheese is a plentiful American product which is not given the consideration in our daily dietaries which its food value warrants. Perhaps one reason for this neglect of so valuable a food is due to misunderstanding of its nature and real place in the classification of food substances. One is continually admonished to use it sparingly on account of its rather indigestible nature. This leads to the belief in many minds that it is not altogether a suitable or improved food, or in fact a food at all in the proper sense, but used on account of its savoriness and always as an appetizer.

Many who are exceedingly fond of cheese and would greatly prefer a nicely prepared dish of this instead of meat dishes, will occasionally indulge their taste in this way, with fear and trembling for the consequence of their rashness. If they possess sensitive stomachs, as well as conscience, one immediately acts upon the other and seriously retards the digestion of the cheese which would otherwise agree nicely.

In many families cheese is never served in any form except with the salad course, or with pie, or to add flavor to such dishes as baked macaroni.

In advising the sparing use of cheese the idea is to make clear to those who do not realize the highly nutritious properties of the food, that when a sufficient amount of other nutritious foods are taken in of sufficient amount, the cheese is not only superfluous but over-takes the digestive functions when taken in any considerable quantity. No more, however, than overindulgence in other foods of same substantial and hearty composition.

And a word here in reference to thinking too much about what you eat. There is, without doubt, too much misdirected thought in regard to our eating, especially with the war on. The subject we are on up in the manner in which any science or business is studied, and reduced to the same simple practical basis, all the thinking required would be to arrange for a daily supply of proper foods. Then being sure you were right, all worry and anxiety could be thrown aside and the mind rise superior over matter so far as to be able to take no thought of what we are eating, or of its possible consequences, and possibly one common source of indignation would thus be obliterated. The only reminder we should have, that we have eaten, should be an agreeable sensation of general satisfaction with ourselves and surroundings, without knowing how or from whence it came.

A well prepared cheese dish is acceptable to anyone, as its savory odor, and inviting flavor, create appetite that will not always come so readily for some other foods. And in color it gives pleasant suggestions to the eye of a dish of fresh air, pastoral life, and of the old-time hospitality of the wayside inn, and of white-capped, white-aproned dairy maids singing at their work.

In regard to the digestibility of cheese, it is true that the proper, harder kinds are not very easily digested, as these contain a very large proportion of casein. But the richer, softer and finer-textured and less compact cheeses do not merit this reputation. There is no more nutritious, comforting or more wholesome diet for the laboring man that good cheese and home-made bread; and a well selected variety of cheese made up skillfully by any of the many delightful methods given will agree with any one possessing the average powers of digestion. Its naturally stimulating property assists greatly in the work of disposing of a combination cheese dish, and so long as this is the only food eaten requiring any amount of time for its digestion, the process will not be difficult.

## Cream of Cheese Soup.

This soup may be made with all milk, but is nicer if part white stock be used. In the latter instance put a pint of milk and pint of stock in double boiler with a large slice of half of a small onion. When at scalding-point remove the onion and thicken the milk with two level tablespoons of butter and two level tablespoons of cream, put it into a mortar and work until creamy. Then add the chopped pepper, a dash of cayenne and a tablespoonful of tarragon vinegar. Work this in tender, cover tightly, leave in a warm place in center of dish. Place a heaping of the leaves around edge of the dish and with a sharp knife cut the cheese fingers into rounds and fill the potter leaves.

Remove two and seeds from a small green pepper and cover it with boiling water and parboil. Then chop fine with a little cayenne. Chop or grate half a pound of cream cheese, put it into a mortar and work until creamy. Then add the chopped pepper, a dash of cayenne and a tablespoonful of tarragon vinegar. Work this in tender, cover tightly, leave in a warm place in center of dish. Place a heaping of the leaves around edge of the dish and with a sharp knife cut the cheese fingers into rounds and fill the potter leaves.

Take as many eggs as are required; this must be determined by number of persons to be served. Wash the eggs. Take a third of that weight in cheese and put both together into a mortar. Stir over the fire, adding the butter. Continue to stir until mixture is soft and smooth; season to taste with salt and pepper and serve in a heated dish.

## Swiss Rarebit.

Grate six tablespoons of cheese. Put a cup of milk in double boiler and when scalding thicken with a level tablespoonful of cornstarch dissolved in a little cold milk. Pour this over four eggs, beaten light. While still warm add two level tablespoons of butter, the grated cheese and salt and pepper to taste. Pour the mixture into buttered custard cups and bake for fifteen minutes in a quick oven until brown; serve very hot.

## A Nice Luncheon Dish.

Chop up a quarter of a pound of cheese and rub it smooth with beaten yolk and rub it smooth with two tablespoons of butter, the slightly beaten yolk of two eggs and a teaspoonful of mustard. Season to taste with salt and cayenne. Slightly butter and toast half dozen slices of bread, spread this mixture over them and put in a hot oven for a few minutes; then serve at once.

## Cheese Omelet.

Take two ounces of grated cheese, as-

son with light of a teaspoonful of pepper. Mix the yolks of two eggs with two whites to a stiff froth and then beat in adding gradually the yolk mixture. Place the omelet pan over the fire with a good sized teaspoonful of butter in it and soon as pan is hot turn in the omelet. As soon as it has browned on under side sprinkle half the cheese over it and set the omelet in the oven for a few minutes, then turn over two sides of the omelet until they meet in the center. Slide out onto a heated dish and prepare a second omelet in the same way. It is better to make several small omelets, one right after the other, than to attempt a large one.

## Golden Tuck.

Cut five ounces of soft domestic cheese in small pieces. Put into a saucepan with one egg a level tablespoonful of butter half a tablespoonful of salt, a pinch of cayenne, a level tablespoonful of mustard and five tablespoons of milk. Set the sauce pan over another which contains boiling water and stir until cheese is soft and creamy. Then set where the mixture will keep hot but will not cook any more. Toast five slices of bread and keep hot. Place two eggs for each slice of toast and, after spreading the cheese mixture on the toast, place two eggs on each slice. Have a little butter, mustard and salt rubbed together and season the eggs with this and serve as above.

## Fondue in Cases.

Butter lightly the inside of half dozen small paper cases or boxes and let them dry. Put half a cup of rich milk or cream in a saucepan with half an ounce of butter and one and half ounces of cornstarch moistened with a little cold milk. Stir until it boils and then season with salt and nutmeg to taste. Remove from the fire and let get cold, then add the beaten yolks of three eggs and the whites of two beaten to a froth and three level tablespoons of grated Parmesan cheese. Fill the boxes three-fourths full; set them in a shallow tin pan and bake in a moderately hot oven for fifteen minutes or until set and serve at once.

## MENUS FOR EVERY DAY IN THE WEEK.

## SUNDAY.

BREAKFAST. Toasted Muffins, Bacon, Grilled Tomatoes, Maple Syrup, Coffee.

## DINNER.

Fried Potatoes, Roast Beef, Gravy, Green Peas, Mint Sauce, Stewed Cauliflower, Lettuce Salad, Hard Boiled Eggs, Coffee.

## SUPPER.

Pineapple Cream, Tomatoes Stuffed with Sweetbread Mayonnaise, Iced Cocoa.

## MONDAY.

BREAKFAST. Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## LUNCHEON.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## DINNER.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## TUESDAY.

BREAKFAST. Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## LUNCHEON.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## DINNER.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## WEDNESDAY.

BREAKFAST. Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## LUNCHEON.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## DINNER.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## THURSDAY.

BREAKFAST. Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## LUNCHEON.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## DINNER.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## FRIDAY.

BREAKFAST. Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## LUNCHEON.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## DINNER.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## SATURDAY.

BREAKFAST. Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## LUNCHEON.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.

## DINNER.

Cold Moulded Cereal, Whipped Cream, Fried Potatoes, Creamed Potatoes, Toast, Coffee.


## INQUIRIES ANSWERED.

Mrs. A. C. F. writes:—Would you please give me a recipe for getting thin. If you could possibly I will be very much obliged. If there is anything let me know.

A Recipe for Getting Thin. As we know nothing of the circumstances attending your case it would be difficult for us to give you the information you so earnestly desire except in a general way. Would a doctor's advice be general? Would it advise you to control your appetite? If your appetite is a serious inconvenience to you and your health is not normal.

The common cause of obesity is an excess of food, generally the so-called fattening foods, starches and sugars. Although almost all foods will produce fat especially when there is a tendency to obesity. The quantity of food should be just what the body needs, as we grow older. The reverse, however, it too often the case, and this is a common cause of the almost universal stoutness of middle age of women. Climate as well as kinds of food eaten affect some.

The only sensible and sure course to pursue is to study your own particular case, nature, quantity, and quality of foods you eat, and if you take an excess of carbonaceous and fatty foods, diminish the quantity. If you are a hearty eater but do not eat any one particular class of foods in excess, reduce the quantity daily until you note an improvement.



**"PER-FO" is a perfect food. It is thoroughly cooked and ready to eat. It embodies the ideal principle of a food, besides being delicious and satisfying to the taste, it contains all the properties in correct proportions to nourish all parts of the body. "PER-FO" produces healthy men, women and children. It makes muscle, nerve, brain and bone. It is the most rational food for athletes. It is the safest food for the convalescent. At your Grocer.**

MADE ONLY BY THE REAL FOOD CO., LTD., RATTLE CREEK, MICH.

Some healthy daily exercise that does not over-fatigue but gently tones every part of body and brain is also a great factor in keeping down exercise in adipose.

## Book on Canning and Preserving.

J. S. Twenty-third Ward—I would like to get one of the best books on preserving fruit and vegetables. If you will tell me the price and place where to get it I will be much obliged. Also recipe for kumiss.

Go to one of your large book stores, Wamamaker's, for example, and examine the list of books on culinary subjects and you will find just what you desire. I cannot tell you the exact price, but think you can get paper-covered editions for less than half a dollar.

## Kumiss.

Take three quarts of new, rich milk, three quarts of hot water, half a pound of granulated sugar and a cup of good yeast. Boil the sugar and a very little water to a syrup and stir it into the milk, to which you have added the hot water. Allow it to become lukewarm, then stir in the yeast, mix thoroughly and set in a warm place like a bread sponge. Stir it occasionally, and at end of five or six hours small bubbles will come to the surface when it is stirred and it will have quite a sparkle. When it reaches the point pour into strong, perfect bottles, these with patent stoppers. If you have them. If not, put in new, tightly fitting corks (soak them first), and tie down tightly with sort of slip-knot and lay the bottles on their sides in the refrigerator or on a cool cellar floor. Shake the bottles once or twice each day if you notice the mass separating. The kumiss may be used in two days after making, but will keep good for weeks. A syphon should be used for opening the bottles or the contents may be lost, as it is exceedingly lively.

## PERILS OF BALLOONING

## List of Many Accidents of the Past Two Years.

New York, July 23.—The New York World says:

Following is the list of the most serious balloon accidents in the past twelve months. July 15, 1890.—The balloon of Frank M. Bird, in making an ascent at Ulster Park, New York, fell into the water and then suddenly went into a terrific spin, causing the car against trees and houses. It was finally thrown with much force against the side of a house and its occupant, shot through the attic window. He was unconscious for some time, but was not seriously hurt.

July 17.—A Russian military balloon exploded twenty-one miles from St. Petersburg, on the Nova. One person was killed and several fatally injured.

August 18.—At an ascent at Hillsboro, O., Grant Hopkins, a twenty-year-old boy, became entangled in the guy ropes and was carried up 2,000 feet. He was clinging up above the parachute in such

a way that the ascendant could not drop.

Encouraging the boy to hold on, he brought the balloon to the ground in about eighteen minutes, and the boy was released without injury.

August 21.—Benjamin, Benjamin of No. 11, W. Ninety-eighth street, New York, made an ascent on the Magnus balloon. His parachute failed to open and he dropped nearly one thousand feet, alighting on the edge of the river. He sank to his chin in the soft mud and his arms were caught fast. He was rescued in a few minutes, but not before he was terribly bitten on the face by mosquitoes.

August 31.—At Evanston, Ind., C. Simmons, a young ascendant, was fatally injured by a fall from his balloon during a public exhibition.

October 1.—At the Interstate Fair at Trenton, N. J., one of the Jewell brothers ascended, but made an ascension, but the balloon did not sail well and he had to cut away his parachute directly over the grounds. He saw that he was about to drop into a crowd of women and children as he swung aside, lighting heavily on a cattle shed. He broke his leg, injured his spine and hurt himself internally, but finally recovered.

October 2.—Lillian Le Fay, a woman ascendant, whose real name was Mrs. L. A. Bodey, made an ascension at La Salle, Ill., about dusk. The balloon went very high and became invisible as night fell. No trace of the woman was found for seven days, when her body was recovered from the Illinois river.

November 3.—A captive balloon containing eight men and a woman broke from its moorings in San Francisco and drifted out over the open sea. At times it almost dipped into the ocean, but finally rose to a considerable height and drifted landward. It alighted safely not far from the shore, but fifty miles from the place where it started. It was up for about two hours.

Feb. 1, 1893.—A military balloon operating over Berlin, in Germany, was carried away in the gale with two men in it. One dropped from the balloon and escaped with a few bruises. The other, Capt. Tartsch von Sigbold, of the German army, tried to climb, but his feet caught in the ropes and while he hung head downward his brains were dashed downward and his brains dashed out against a house.

August 12.—At Paris the steampship of Senor Augusto Severo, the Brazilian ascendant, ascended successfully, but at a height of 1,500 feet exploded and Severo and his companion, George Sachal, a French engineer, were instantly killed. The ship was a rival of that of Santos-Dumont.

May 10.—Edith Brock, a woman ascendant, made a parachute drop a short distance, England, but the parachute failed to open and the woman was dashed to pieces.

May 23.—A military balloon operating near Augsburg, Bavaria, and carrying Lieut. Von Hiller, of the German army, was struck by lightning and burst into flames. It dropped to the ground and the bones of Von Hiller's feet were broken.

May 27.—At Manhattan Beach, a Colorado summer resort, "Ben" Bowen, an eighteen-year-old lad, formerly of Brooklyn, fell into the lake from a balloon and was drowned.

May 31.—At Newark, N. J., "Fred" Le Strange made a short drop with a parachute, but the parachute failed to open until it was within a few feet of the ground and Le Strange fell heavily, injuring himself seriously.

May 31.—Barry Thompson, known as the one-armed ascendant, made an ascension his parachute when 2,000 feet above the earth and was making a successful drop when at a height of about 800 feet, he lost his hold and fell head first on a mud bar in the Hudson, being instantly killed.

July 8.—A French marine balloon ascended at Toulon, France, with Lieut. Baudouin to the east. The balloon was blown rapidly to sea and before two fast torpedo boats could get to the rescue Baudouin was drowned.

June 25.—An ascendant Williams was starting up at Millford, Mass., the foot of Louis Ward, twenty years old, caught in the guy ropes and he was carried into the air. He hung about two feet above the ascendant's reach. Giving the last instructions how to hold on, Simmons cut loose his parachute and dropped. Ward landed safely on the other side of the lake.

July 4.—At Hong Lake Park, Rhode Island, Miss Mabel Ward, aged eighteen, sister of Louis Ward mentioned above, attempted a parachute drop on the wings of a box of candy. The parachute fell 20 feet before it opened. That its sudden stop jerked the young woman loose, and she fell to her breaking her chest, fracturing her jaw and an electric wire and otherwise injuring herself.

## IT IS NO OKLAHOMA

Governor Richards Can't Sell Any Lands in Idaho.

Washington, July 13.—Assistant Commissioner Richards of the general land office, who is in charge of the sale of land in the Fort Hall Indian reservation, "thinks today wired the secretary of the Interior that he had succeeded in selling only fourteen tracts out of 215 tracts offered within a distance of five miles from the town of Pocatello. Congress fixed a minimum price of 100 acre on land within the five-mile limit.

## Verdict for McDowell.

Milwaukee, June 13.—Judge Holley of the circuit court has handed down an opinion in which he decides that McDowell McDowell holds the right to the "La Tooe" and "Chiquita," which rights he inherited from his wife, the late Fanny Davenport.



**"To hold as't were, the mirror up to Nature."**

**SHREDDED WHEAT BISCUIT**

Shredded Whole Wheat Biscuit is the direct reflection of Nature. It is the whole wheat—nothing added, nothing taken away. It is the NATURAL food intended by Nature for man's use, because it contains all the properties in correct proportion necessary to nourish every element of the human organism. Man's ignorance as to the use of the different parts of the wheat was originally responsible for the removal of portions of it in order to make white flour. Custom and habit are accountable for the continuance of this vital error. Fanciful bones and teeth, weak bodies and minds are the result of the white flour eating "practice."

Shake off the pale, sickly yoke and nourish every part of your God-given mind and body with NATURAL food—through the white bread eating habit firmly aside,